

## **T O S H A R E**

Healthy and all time favorites.

### **WATERMELON**

Tajin, Lime, Salt. \$250

### **GUACAMOLE**

Pico de Gallo, Cilantro, Salsa Macha, Chile Serrano, Crudites, Tortilla Chips. \$330

### **HUMMUS**

Pepitas, Tahini, Confit Garlic, Local Vegetable Crudites, Chips. \$350

### **FRIED "PESCAITOS**

Txipirones, Catch of the Day, Potato Chips, Lemon, Spicy Remoulade. \$500

### **FISH FLAUTAS MINILA**

Lettuce, Tomato, Raw Green Sauce, Sour Cream, Cotija Cheese. \$420

### **QUESADILLAS**

Oaxaca Cheese, Avocado, Beans, Molcajete Salsa. \$400

Add:

01. GULF SHRIMP (120 g) \$300
02. ARRACHERA 100% BLACK ANGUS (120 g) \$280
03. ACHIOTE MARINATED CHICKEN (120 g) \$200

### **NACHOS**

Chips Corn Tortilla, Cheddar Sauce, Beans, Jalapeño Peppers, Avocado, Cilantro, Mexican Sauce.

01. GULF SHRIMP (120 g) \$300
02. ARRACHERA 100% BLACK ANGUS (120 g) \$280
03. CHICKEN MARINATED WITH ACHIOTE (120 g) \$200

## **G O G R E E N**

Salad Bowls

Add:

01. GULF SHRIMP (120 g) \$300
02. ARRACHERA 100% BLACK ANGUS (120 g) \$280
03. CHICKEN MARINATED WITH ACHIOTE (120 g) \$200

### **BABY GEM SALAD**

Tomato, Grana Padano, Puffed Quinoa, Cornish Egg, Scallion, Garlic Lemon Dressing. \$380

### **CORN AND BEANS**

Iceberg Lettuce, Peppers, Red Onion, Dressing Ranch, Cilantro, Tomato, Cotija Cheese. \$385

### **GREEN BOWL**

Avocado and Poblano Dressing, Kale, Quinoa, Chickpeas, Pickled Onion, Edamame, Cabbage, Pack Choy and Snow Peas. \$390

## **R A W**

100% Sustainable Mexican Seafood

### **FISH CEVICHE**

Clamato, Lime, Red Onion, Cilantro, Avocado, Tomato, Cucumber and Serrano Chili. \$560

### **SEAFOOD COCKTAIL**

Cocktail Sauce, Avocado, Lettuce, Tomato, Cilantro, Red Onion, Xcatic, Habanero Ashes. \$590

### **CHICKPEA AGUACHILE**

Persian Cucumber, Cilantro, Pickled Onion, Tomato and Corn Toasts. \$390

## **S A N D W I C H E S , B U R G E R S & T A C O S**

Side fries, Sweet potato fries or salad.

### **CUBAN SANDWICH**

Swiss Cheese, Smoked Pork, Dijonnaise, Pickles, Turkey Ham, Pepperoncini. \$520

### **VEGGIE GYRO**

Lebanese Flat Bread, Hummus, Falafel, Tahini, Avocado, Cilantro, Parsley, Tomato, Onion, Cucumber, Spicy Chickpeas. \$430

### **BAJA RED SNAPPER TACOS**

Battered Fish, Red Cabbage, Scallion, Mayonnaise, Cilantro, Serrano, Avocado, Green Sauce, Lime. \$480

### **BURGER**

LINZ 7 OZ \*SHORT RIB- BRISKET- CHUCK  
Potato Bun, Aged Cheddar, Pickles, Onion, Tomato, Mayo, Mustard. \$600

Add Applewood Smoked Bacon. \$150

### **TACOS ASADOS**

Protein of Choice, Onion, Radish, Salsa Tatemada

01. GULF SHRIMP (120 g) \$600
02. ARRACHERA 100% BLACK ANGUS (120 g) \$570
03. CHICKEN MARINATED WITH ACHIOTE (120 g) \$510

## **DOUGH 10"**

Pizza pan style pizza. Slow fermentation dough 48 HRS. Any pizza can be made in gluten free dough with prior notice.

## **MARGHERITA**

Tomato, Mozzarella Fior Di Latte, Basil. \$400

## **AVOCADO**

Citrus Oil, Maldon Salt, Cilantro. \$430

## **PEPPERONI**

Tomato, Mozzarella. \$410

## **TRUFFLE FUNGHI**

Truffle Cream, Fior de Latte, Wild Mushroom, Roasted Garlic. \$440

## **DESSERTS**

### **CHOCOLATE CHIPS SANDWICH**

Vanilla Ice Cream. \$250

### **CHURRO BITES**

Chocolate and Cajeta Sauce. \$220

### **ASSORTED ARTISAN ICE CREAM**

\$230

Please advise your waiter of any allergies or food restrictions before ordering. Your safety matters most to Fairmont Mayakoba, and we strive to meet the highest quality standards. Following Mexican regulations, we would like to remind you that consuming raw or undercooked food may increase your risk of foodborne illness, and we leave that at your discretion. Our menus are subject to changes without previous notice. Prices are in Mexican pesos, tax included.



MAYKANA

FAIRMONT MAYAKOBA